

# Ktima Biblia Chora 'Ovilos' White, Pangeon, Semillon Assyrtiko 2018



Intense notes of white peach and a smoky, wet stone character combined with exotic herbs and white pepper. A tropical version of a white Graves.

## Awards

Best In Show, DWWA, 2019  
16 Pts, Jancis Robinson, 2019

### Producer Note

Ktima Biblia Chora is the innovative creation of Vassilis Tsaktsalis and Vangelis Gerovassiliou two of the most talented winemakers in Greece. The winery was established in 1998 and the privately owned vineyard lies on the cool climate slopes of Mount Pangeon, at Kokkinochori near Kavala. It has been farmed organically since day one. These exceptional, cutting edge wines are some of the best white wines in Greece, which have similarities to very good white Bordeaux – not surprising as Vassilis Tsaktsalis studied with Denis Dubourdieu; the king of modern white Graves.

### Vintage

The vines started flowering during the first 10 days of May, some fifteen days earlier than usual. Prolonged rains during June and July slightly delayed the ripening of the grapes, which started in mid-July, one week earlier than usual. August brought warm, dry weather which enabled the grapes to reach excellent maturity.

### Vineyard

Located in the coastal region of Pangeon, Biblia Chora's privately owned estate vineyard is situated at 380 metres altitude and extends over 78 hectares. With the striking Pangeon Mountain as the backdrop and the sea breeze coming from the Aegean Sea in front the estate, the vines thrive in this mild, Mediterranean climate which is characterised by mild winters and cool summers. The wide diurnal temperature range encourages a long, slow maturation of the grapes, concentrating the flavours in the berries. The vineyard is cultivated according to strict ecological agricultural standards in order to respect the environment and local flora and fauna. The vines are planted at a density of 4,000 plants per hectare and all the work in the vineyard, such as leaf thinning and the harvest is carried out by hand. The soil is rocky and infertile, with limestone and clay and good levels of drainage.

### Winemaking

The Assyrtiko (pronounced Ah-SEER-tee-koe) and Semillon grapes were picked at optimum maturity and then carefully selected. The wine was vinified in the state-of-the-art winery, using modern techniques to ensure the aromatics and varietal flavours were retained. Each variety was vinified separately in 225 litre French oak barrels, of which 50% were new and 50% were one year old. Maturation lasted for five months, with bâtonnage taking place in the barrel.

### Tasting Note

The distinctive and characteristic aromas of apricot and honey from the Semillon blend perfectly with the citrus and lemon notes from the Assyrtiko, with nuances of vanilla and nutty hints adding complexity. Elegant, with a creamy texture, this stylish wine is beautifully balanced by refreshing palate which leads to a long finish.

### Grape

Assyrtiko 50%, Semillon 50%



Winemaker:	Vassilis Tsaktsalis
Region:	Macedonia
Sub region:	Pangeon
Country:	Greece
Alcohol:	13.5%
Dry/Sweet value:	1 (1 is dry, 7 is very sweet)
Residual Sugar:	1.6
Contains Sulphites:	Yes
Vegetarian/Vegan:	Yes/Yes
Milk/Eggs:	No/No
Organic/Biodynamic	No/No
Product Code:	5913118A
Case unit of measure:	6X75CL
Formats Available:	75cl
Closure:	Natural Cork